

SUKI BY MARIN PROVISIONS

Catering – Dietary & Allergen Information

Please notify us of any allergies or dietary requirements at the time of booking.

Item	Category	Gluten	Soy	Dairy	Egg	Sesam e	Fish	Nut	Vegan	Veg.	GF
STARTERS											
Miso Soup	Starter	–	●	–	–	–	●	–	–	–	✓
Mixed Green Salad	Starter	–	●	–	–	●	–	–	✓	✓	✓
PROTEINS											
Chicken Thigh Skewers	Protein	●	●	–	–	–	–	–	–	–	○
Pork Belly	Protein	●	●	–	–	–	–	–	–	–	○
Tofu Dengaku	Protein	●	●	–	–	–	–	–	–	✓	○
Japanese Eggplant	Protein	●	●	–	–	–	–	–	–	✓	○
SIDES											
Steamed Koshihikari Rice	Side	–	–	–	–	–	–	–	✓	✓	✓
Marinated Soft Boiled Egg	Side	●	●	–	●	–	–	–	–	✓	–
Persian Cucumber Salad	Side	–	–	–	–	●	–	–	✓	✓	✓
Japanese Potato Salad	Side	–	–	–	●	–	–	–	–	✓	✓
DRINKS											
Ito-En Green Tea	Drink	–	–	–	–	–	–	–	✓	✓	✓
Moshi Yuzu Soda	Drink	–	–	–	–	–	–	–	✓	✓	✓
Moshi White Peach Yuzu	Drink	–	–	–	–	–	–	–	✓	✓	✓
Matcha Latte (oat milk)	Drink	●	–	–	–	–	–	–	✓	✓	–
Matcha Latte (whole milk)	Drink	–	–	●	–	–	–	–	–	✓	✓
ADD-ONS											
7 Spice Chili Oil	Add-on	–	–	–	–	●	–	–	✓	✓	✓
Yuzu Kosho Aioli	Add-on	–	–	–	●	–	–	–	–	✓	✓

Item	Category	Gluten	Soy	Dairy	Egg	Sesame	Fish	Nut	Vegan	Veg.	GF
Matcha Panna Cotta	Add-on	—	—	●	—	—	—	—	—	✓	✓
Ube Butter Mochi Cake	Add-on	—	—	●	●	—	—	—	—	✓	✓

KEY ● Contains allergen — Does not contain ✓ Suitable ○ Available on request (GF tare sauce)

This sheet is a guide only. Dishes are prepared in a kitchen that handles all major allergens including gluten, soy, dairy, egg, sesame, and fish. Cross-contamination is possible. For severe allergies, please contact us before booking.